

STARTERS

House-Made Queso | 10

cheddar, poblano peppers, house-made chips, soft pretzel

Parmesan Truffle Pommes Frites | 9

nero truffle oil, herbed parmesan, roasted garlic aioli

+ Chipotle Mint Hummus Crudité | 10 · 12

chickpeas, chipotle, mint, chili oil, pita bread

Esquites Corn Dip | 12

fire-roasted yellow corn, cotija cheese, chipotle chiles, cilantro, mayo, house-made corn chips

+ Shishito Peppers | 7 · 9

blistered peppers, sweet soy glaze, sesame seeds

+ Yucca Fries | 7 · 9

tajin, herbs, chipotle ketchup, roasted garlic aioli

Chicken Wings | 14

lemon, pepper and parmesan rub

PIZZAS

Margherita | 15

mozzarella, roma tomato, basil

Sweet Heat | 15

pancetta, goat cheese, mozzarella, spicy honey

Cheesesteak | 15

shaved steak, mozzarella, peppers, onions

MAINS

Cali Burrito | 16

carnitas, frites, pickled cabbage, pico de gallo, crema

+ Wedge | 8 · 12 add chicken +\$6

iceberg lettuce, bacon, heirloom tomato, blue cheese, balsamic glaze, ranch dressing

hotel + lounge casa 425

SMALL PLATES

+ Blue Corn Quesadilla | 8 · 10 add carnitas +\$6

queso, crema, soffritto, chile, house-made salsa

+ Carnitas Tacos | 10 · 12 additional taco +\$4

two slow-cooked pork tacos, corn tortillas, pico de gallo, tomatillo salsa, lime, onion

Ahi Tartar Tower | 18

sashimi-grade ahi, jalapeno, roasted corn, heirloom tomato

Artichoke Enchiladas | 12

two brined artichoke enchiladas, nopales-infused tortilla, queso, crema

Chicken Taquitos | 12

two chicken taquitos, soffritto, crema, house-made salsa, pico de gallo

Wagyu Sliders | 14 additional slider +\$5

two Wagyu sliders, califa, cheddar, caramelized onions

Short Rib Tacos | 14 additional taco +\$4

two braised short rib tacos, blue corn tortillas, peppers, scallion

+ Sweet Potato Taquitos | 8 · 10

blue corn tortillas, sweet potato puree, spicy honey

SWEETS

Granny Smith Apple Fries | 8

skillet-fried apple, caramel, vanilla bean ice cream

Cookie Boat | 8

chocolate chip cookie, vanilla bean ice cream

+ Happy Hour Item · Discount price until 6 pm daily

SIGNATURE MARTINIS

Casa-Politan 15
tito's vodka, pama liqueur, lemon and cranberry juice

Dirty Bleu 15
belvedere vodka, muddled queen olives, bleu cheese stuffed olives

Dirty Duchess 15
stoli vanilla vodka, godiva dark chocolate liqueur, grand marnier, half & half, cinnamon

Sugar Lips 15
ketel one citroen vodka, cointreau, muddled raspberries & lemon, lemon juice, simple syrup

Violet 15
stoli blueberry vodka, muddled blackberry & lime, pomegranate juice, house made sweet & sour

Peachberry 15
tito's handmade vodka, peach schnapps, muddled berries, lemon & cranberry juice

Calien-Tini 15
el jimador blanco tequila, muddled jalapeno, triple sec, lemon juice, simple syrup

Lavender Haze 15
botanist gin, lavender syrup, splash lemon juice

MARGARITAS

Casa-rita 14
milagro reposado tequila, agave, lime juice

Berry Spicy 15
milagro reposado tequila, agave, muddled berries & jalapeno, lime juice

Cool as a Cucumber 14
muddled cucumber, blanco tequila, st. germaine, lime

One in a Melon 14
milagro reposado tequila, watermelon puree, orange liqueur, lime juice

Mezcal Paloma 14
mezcal, fresh grapefruit juice, fire bitters, club soda

Jonny Tsunami 14
mezcal, lime juice, agave, fire bitters with a tajin rim

TOTALLY TROPICAL

Dark & Stormy 13
pineapple rum, lemon juice, cock 'n bull ginger beer

Lava Flow 13
flor de cana seven-year & parrot bay rum, strawberry puree, lime & pineapple juice

Baja Rose 13
el jimador blanco tequila, peach schnapps, lemon juice, cranberry juice

Piña Colada 13
rum, cream of coconut, pineapple juice shaken on ice

ON THE ROCKS

Bourbon Berry Smash 13
bourbon, angostura bitters, muddled berries, lemon

Pale Rider 13
breaking & entering american whiskey, peach bitters, orgeat syrup, lemon juice, triple sec

Gold Rush 13
conciere american whiskey, fresh lemon juice, honey

Cucumber Gimlet 15
cucumber infused vodka, muddled cucumber, st. germaine, splash of lime juice

Moscow Mule 13
tito's handmade vodka, lime juice, angostura bitters, simple syrup, cock 'n bull ginger beer

Old Fashioned 15
buffalo trace bourbon OR templeton rye, angostura bitters, simple syrup, luxardo cherry, orange twist

ZERO PROOF

No Tequila Sunrise 8
pineapple juice, sierra mist, grenadine

Cucumber Mint Mule 8
ginger beer, lime juice, muddled cucumber, mint leaf

Watermelon Basil Smash 8
watermelon puree, lemonade, club soda, basil leaf

Lyre's Amalfi Spritz 8
8.5 oz pre-mixed canned mocktail by Lyre's

Craving something new? Ask about the bartender's secret.

WINE LIST

SPARKLING

	6oz	9oz	btL
Condorniu <i>cava, spain</i>	9	14	25
Zonin <i>prosecco split, italy</i>	-	-	12
Tiziano <i>prosecco, italy</i>	-	-	42
Piper Sonoma <i>brut, sonoma</i>	13	20	48
Taittinger <i>brut la francaise, france</i>	-	-	60

WHITE

	6oz	9oz	btL
Manager's Selection	10	15	38
Hess <i>chardonnay, monterey</i>	10	15	38
Daou <i>chardonnay, paso robles</i>	14	21	52
Matua <i>sauvignon blanc, new zealand</i>	11	17	42
1000 Stories <i>sauvignon blanc, monterey</i>	12	18	44
Seaglass <i>pinot grigio, santa barbara</i>	9	14	34
Hampton Water <i>rosé, france</i>	10	15	38
Chateau St. Michelle <i>reisling</i>	9	14	34
Cavit <i>moscato, italy</i>	10	15	38

RED

	6oz	9oz	btL
Manager's Selection	11	17	42
Raymond <i>cabernet, sonoma</i>	12	18	44
Robert Hall <i>merlot, paso robles</i>	10	15	38
Juggernaut <i>pinot noir, russian river valley</i>	13	20	48
Dona Paula <i>malbec, argentina</i>	10	15	38
Arsonist <i>red blend, sonoma</i>	14	21	52
Twenty Acres <i>cab sauvignon, california</i>	10	15	38

BEER & CIDER

DRAFTS

Pomona Queen <i>last name brewing - 4.9%</i>	11
Willow Blonde <i>claremont craft ales - 5.3%</i>	11
Cloud City Hazy IPA <i>stone brewing - 6.5%</i>	11
Golden Lager <i>modelo 4.4%</i>	11

BOTTLES & CANS

Trumer <i>pilsner - 4.5%</i>	9
Leffe <i>blonde belgian - 6.6%</i>	9
Lagunitas <i>IPA - 6.2%</i>	8
Bud or Coors Light <i>- 4.2%</i>	7
Michelob Ultra <i>- 4.2%</i>	8
Brewery X <i>watermelon lime hard seltzer - 5%</i>	8
Stella Cidre <i>european hard cider - 4.5%</i>	7
Heineken 0.0 <i>non-alcoholic lager</i>	7

HAPPY HOUR

Join us for Happy Hour!

Monday: open to close

Tuesday through Sunday: open to 6 pm

\$2 off Manager's Selection wines

\$2 off Draft Beers

hotel + lounge
casa 425